



Make-Ahead Chicken



Chicken Stir-Fry



Greek Chicken and Orzo Skillet



Smoky Black Bean Chicken Wraps



Dijon Chicken Noodle Toss



Cheesy Chicken Tortilla Soup

Required

- 3 lb boneless, skinless chicken breasts or thighs
- 1 tbsp vegetable oil

Plus 4 large resealable freezer bags.

To prepare and freeze

- 1 portion *Make-Ahead Chicken*
- 1 cup frozen shelled edamame (soybeans)
- $\frac{2}{3}$ cup prepared stir-fry sauce
- 2 medium carrots
- 3 cups small broccoli florets
- 2 tbsp **Asian Seasoning Mix**

To finish and serve

- 1 tsp vegetable oil
- 2 cups uncooked rice
- Green onions and peanuts (optional)

To prepare and freeze

- 1 portion *Make-Ahead Chicken*
- 2 medium zucchini
- 1 can (15 oz) garbanzo beans
- 1 can (14 oz) garlic and onion-flavored diced tomatoes
- 3 tbsp **Greek Rub**

To finish and serve

- 2 cans (14 oz each) chicken broth
- 1 lb uncooked orzo
- 2 oz crumbled feta cheese
- $\frac{1}{2}$ cup pitted kalamata olives (optional)

To prepare and freeze

- 1 portion *Make-Ahead Chicken*
- 1 can (15 oz) black beans
- 3 tbsp **Smoky Barbecue Rub**
- $\frac{2}{3}$ cup uncooked rice

To finish and serve

- 4 oz shredded cheddar cheese
- 6 11-in. flour tortillas
- Shredded lettuce, diced tomatoes and barbecue sauce or Louisiana hot sauce (optional)

To prepare and freeze

- 1 portion *Make-Ahead Chicken*
- 2 cups frozen peas
- $\frac{1}{4}$ lb deli ham
- 1 can (10 $\frac{3}{4}$ oz) condensed cream of chicken soup
- 2 tbsp Dijon mustard

To finish and serve

- 12 oz uncooked rotini pasta
- 8 oz sour cream
- 1 1-oz block Parmesan cheese (optional)
- 1 small bunch fresh parsley

To prepare and freeze

- 1 portion *Make-Ahead Chicken*
- 3 cups tortilla chips
- 2 cups frozen corn kernels
- 8 oz pasteurized process cheese spread
- 1 can (14.5 oz) diced tomatoes with green chilies
- 2 tbsp **Chipotle Rub**

To finish and serve

- 2 cans (14 oz each) reduced-sodium chicken broth
- Optional toppings, such as shredded cheddar cheese, fresh cilantro, tomatoes and additional tortilla chips